

OUR HOLIDAY RECIPE FOR
Vanilla Glazed Cinnamon Buns

YOU'LL NEED

DOUGH

- 6 tablespoons softened butter
- 2 large eggs
- 1/2 cup lukewarm water
- 1 yeast packet (included)

FILLING

- 3 tablespoons water

GLAZE

- 1 tablespoon melted butter
- 1 tablespoon milk or 2 tablespoons heavy cream

THIS BOX CONTAINS: DOUGH MIX, FILLING MIX, GLAZE MIX, YEAST PACKET

- 1 • STIR** together dough mix, 6 tablespoons butter, eggs, water, and yeast. Knead until smooth. Place in a lightly greased bowl. Cover, and let rise until puffy, about 1 to 1 1/2 hours. The dough may also be made in a bread machine set on the dough cycle.
- 2 • COMBINE** filling mix with 3 tablespoons water to make a thick paste. Add extra water if needed.
- 3 • ROLL** dough into a 14" x 18" rectangle on a lightly greased or floured surface. Spread filling over dough, and roll gently into a log, starting with the short end. Pinch seam closed. Cut log into 9 equal slices. Place in a greased 9" x 9" pan and let rise for 1 1/2 hours, or until puffy.
- 4 • BAKE** in a preheated 350°F oven for 28 to 30 minutes, until golden brown. Let cool for 10 minutes before turning out onto a rack and glazing.
- 5 • COMBINE** glaze mix with 1 tablespoon melted butter and milk or cream to make a spreadable glaze, adding extra milk by the teaspoon to thin if desired. Spread on warm buns.

BAKES 9 CINNAMON BUNS



BAKER'S TIP

Sprinkle 1 cup of raisins or chopped nuts over filling, before rolling up the dough.

Vanilla Glazed
CINNAMON BUN MIX

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Vanilla Glazed
CINNAMON BUN MIX



OUR HOLIDAY RECIPES

Cinnamon Bun

MIX

Homemade made simple: Irresistible, rich, golden sweet buns with a gooey cinnamon filling.

INCLUDES
CINNAMON FILLING



NET WT 23.25 OZ (1 LB 7.25 OZ) 659g

100198K3071H

210118



BEST IF BAKED BY:

Vanilla Glazed
CINNAMON BUN MIX

Nutrition Facts

9 servings per container
Serving size **1/9 package (73g)**

Calories	Mix		Prepared	
	270		370	
	% Daily Value*		% Daily Value*	
Total Fat	1g	1%	11g	14%
Saturated Fat	0g	0%	6g	30%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	70mg	23%
Sodium	330mg	14%	350mg	15%
Total Carbohydrate	59g	21%	60g	22%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	27g		27g	
Incl. Added Sugars	24g	48%	24g	48%
Protein	7g		8g	
Vitamin D	0mcg	0%	0.3mcg	2%
Calcium	80mg	6%	90mg	6%
Iron	0.6mg	4%	0.8mg	4%
Potassium	140mg	2%	160mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: DOUGH MIX: King Arthur Unbleached Flour (wheat flour, malted barley flour), Cane Sugar, Nonfat Milk, Sour Cream (cultured cream, nonfat milk), Sea Salt, Natural Flavor. **FILLING MIX:** Cane Sugar, Vietnamese Cinnamon, Cornstarch. **GLAZE MIX:** Confectioners' Sugar (cane sugar, cornstarch), Natural Flavors. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.



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